



GUEST CHEF IN-HOUSE

06/10 — PURO GRAND HOTEL

A KITCHEN TAKEOVER BY RENOWNED
GUEST CHEF **TOMEU RAMIS**

BEATNIK
RESTAURANT & BAR



GUEST CHEF IN-HOUSE

06/10 FROM 19H

COPA DE BIENVENIDO / WELCOME DRINK

SNACKS / APPETIZERS

Focaccia con berenjena asada y straciatella

Focaccia with roasted eggplant and straciatella

Brocheta de brócoli frito, comino y limón

Fried broccoli, cumin and lemon skewer

1^{er} PASO / 1st COURSE

Steak tartar con calamar y kimchee

Steak tartare with squid and kimchee

2^o PASO / 2nd COURSE

Llampuga frita con verduritas y salsa de escabeche

Fried 'llampuga' with vegetables and pickled sauce

3^{ER} PASO / 3rd COURSE

Sopa mallorquina con pulpo, sobrasada y huevo a baja temperatura

Mallorcan soup with octopus, sobrasada and egg at low temperature

4^o PASO / 4th COURSE

Sepia guisada con alubia blanca y butifarrón

Stewed cuttlefish with white beans and sausage

5^o PASO / 5th COURSE

Trasero de pollo deshuesado, caldo de sardina, pack choy y bonito seco

Boneless chicken butt, sardine broth, choy pack and dry tuna

POSTRE / DESSERT

Leche fresca de oveja cuajada con fresas, miel, nueces y hierbas frescas

Fresh sheep's milk curdled with strawberries, honey, nuts and fresh herbs

Bocado de chocolate

Chocolate bite

Bebidas no incluidas / Beverages are not included